

E 64.1 KLF

# **Build-in Electric Cooker**

## **E 64.1 KLF**

Operating instructions

**AEG**

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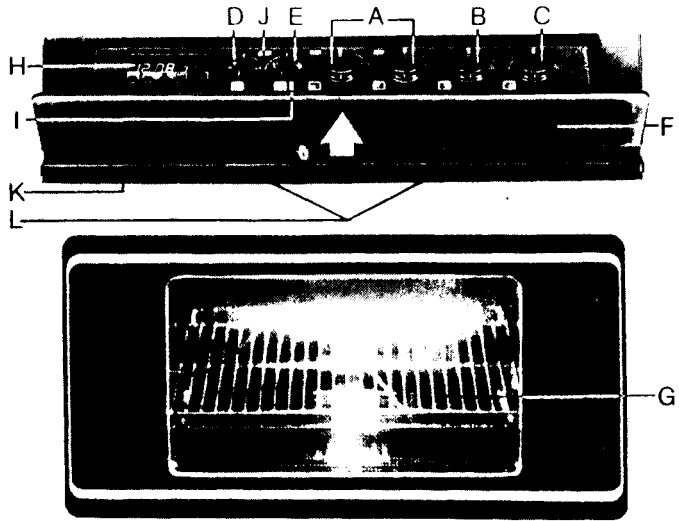
## Please read and follow the instructions in this booklet

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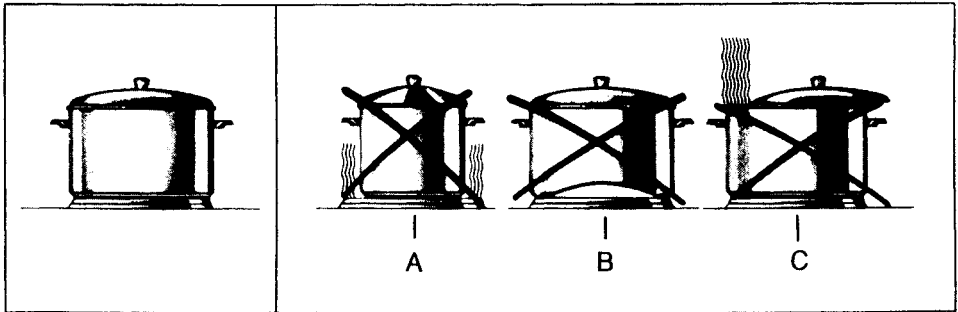
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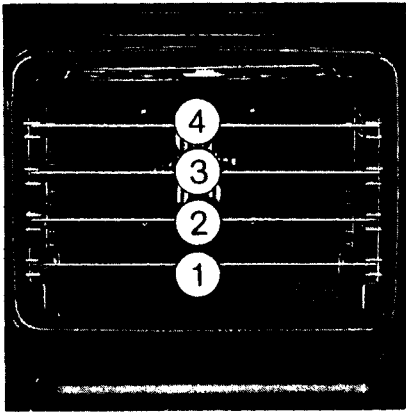


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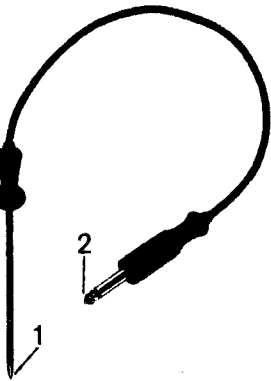
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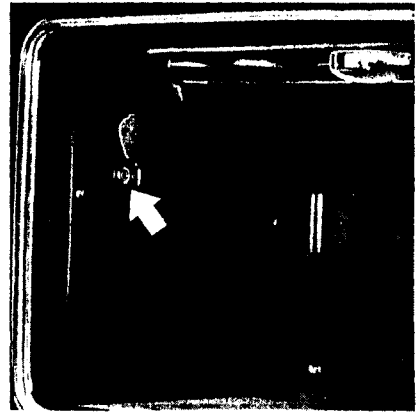
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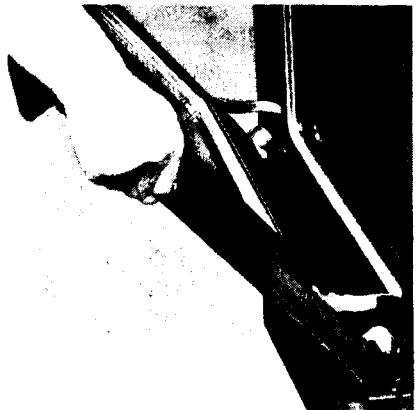
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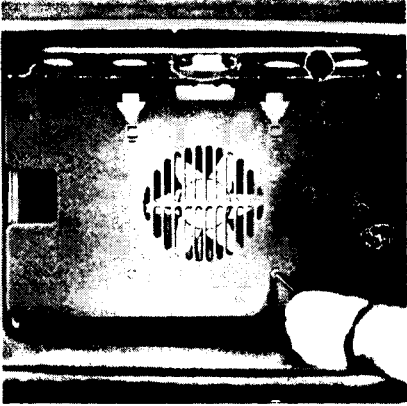
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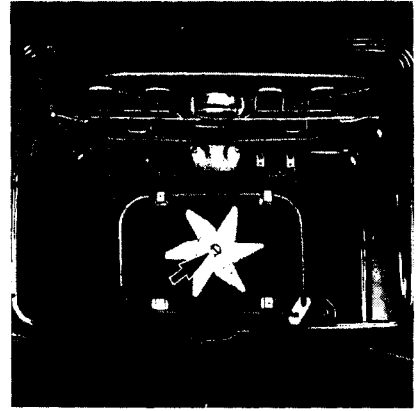
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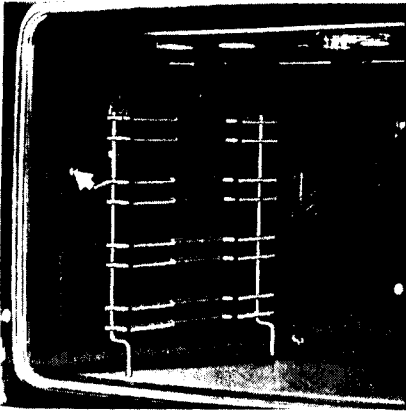
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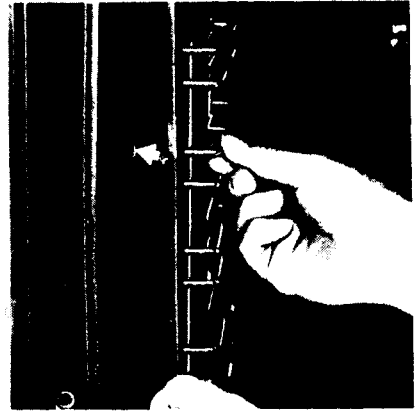
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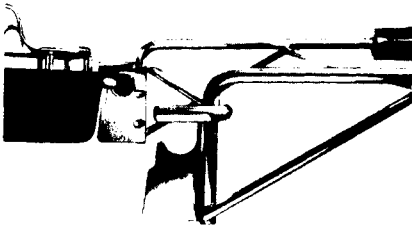
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12



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14

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## Features

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### Figure 1

- A** Automatic cooking areas and relevant control knobs.
- B** Fast cooking area and relevant control knob (on certain Vitramic hobs this is a dual circuit cooking area).
- C** Fast cooking area and relevant control knob (on certain Vitramic hobs this is a dual circuit cooking area).
- D** Cooking method selector for: Ventitherm, Conventional, Grilling, Infra-therm roasting/grilling.
- E** Temperature control knob.
- F** Fold-away control panel.
- G** Oven with interior light and grill element.
- H** 24 hour electronic clock with automatic STOP and START/STOP cooking and minute minder.
- I** Yellow pilot light.
- J** Red oven thermostat light
- K** Venting outlet (becomes hot when in use). The venting outlet is underneath the handle on the left. This will get hot when the oven is in operation — please take care and do not touch.
- L** Handle to open oven door.

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## Before using the cooker for the first time

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### *Fold away control panel*

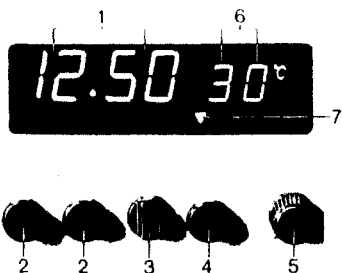
**To fold down** the control panel, gently press the top centre of the panel (**fig. 1/F/arrow**), then fold down the panel **until it engages**.

**To fold away** the control panel, gently push it up until it engages in the lock.

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## Before using the cooker for the first time

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### *First set the time of day on the clock*


After installation of the appliance (and also after a power cut) the display on the electronic clock flashes "00.00".

Now press any two input buttons simultaneously, e.g. 2 and set the time of day by turning the knob 5 (arrow).

As soon as the correct time of day appears in the display 1 release the button. The time is now set. The oven is ready for use.

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### *To switch on the oven*

Remove all oven accessories and clean with hot water and washing-up liquid. Switch on the empty oven by selecting symbol  on the Cooking Method Selector (fig. 1/D) and 250°C on the Temperature Control (fig. 1/E) and leave for 30 minutes to burn off the bonding agent incorporated in the oven insulation. During this time there will be an unpleasant odour which is unavoidable. When the oven has cooled down clean it with hot water and washing-up liquid.

#### **Please note:**

When the cooking areas are first used an odour will be emitted by the protective coating, this will cease after a short period of use.

### *Important*

If your cooker is integrated and has a furniture door, please see also page 19 "To switch off the oven".

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## To comply with safety regulations we have to draw your attention to the following

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- In all cases the appliance may only be connected to the electricity supply by an approved electrician. This will ensure that the legal requirements and the conditions of connection of your local electricity supply authority are observed.
- The appliance should be connected to the mains via a standard cooker control unit.
- The surfaces of cooking appliances get hot during operation. Take care and always keep small children away from cooking appliances.
- Overheated fat and cooking oil may ignite. Prepare foods requiring fat or oil (chips) only under constant supervision.
- Please ensure that leads from other electrical appliances (e.g. small appliances) do not touch the hot cooking areas or the oven door.
- Never allow children near a cooker when you use the grill.

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### *Cleaning Advice*

Do not use oven cleaning materials on painted, lacquered, anodized, zinc coated or aluminium parts. If you do, damages and discolourations can occur.

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### *Warning:*

**The appliance must not be used for heating purposes.**



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## Further Technical Advice

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Please note that any adhesive used to fix plastic coverings or veneer to the furniture housing must be heat resistant (150°C). Unsuitable plastic coverings and adhesives which are not heat resistant are the reason for the plastic covering deforming or separating particularly along the narrow sides.

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### *Important note concerning enamelled parts*

Vitreous enamel is a hard glass-like material and very susceptible to damage. Take care when using sharp or heavy utensils. Vitreous enamel can chip when knocked or a heavy article drops on to it.

- **Do not line the oven or any part thereof with aluminium foil.** This tends to trap heat resulting in poor cooking performance and damage to the enamelled interior.

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### *Warning:*

Electrical appliances should only be repaired by qualified AEG engineers or AEG appointed service agents, repairs carried out by unauthorised personnel could lead to considerable damage.

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## Using the cooking areas

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### *The correct cooking utensils*

Good quality utensils and pans with level bases require less energy and therefore a lower setting.

Perfectly flat and thick bases are more important than the material of which the utensil is made. (saucepans with sandwich bases are best)

To check your pans place a ruler across the base or hold the base against the edge of your worktop.

Even if the base is only slightly distorted, the base of the utensil will not make good contact with the cooking area. As a result electricity will be wasted due to longer cooking times.

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### *How to save energy*

#### **Fig. 2**

Pan has a thick and flat base which covers the cooking area completely ensuring very good heat conduction.

### *How energy is wasted during cooking*

**Fig. 3/A** Pan is too small for cooking area.

**Fig. 3/B** Pan base is uneven.

**Fig. 3/C** Saucepan lid is not fully on.

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### *Practical hints using solid plates*

- Protect the cooking areas from damp to prevent them from rusting; dry pan base before use, dry cooking areas well after cleaning.
- Keep the cooking areas clean. Soiled cooking areas work less efficiently.
- Switch off cooking areas approx. 5—10 minutes before the end of the cooking time to utilise the residual heat retained in the cooking area.

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### **If your cooker features a Vitramic hob, please follow the recommendations below.**

- Only use pans suitable for electric hobs with flat and smooth bases. **Do not** use cast-iron pans or pans with rough, damaged or uneven bases as they will damage and discolour the cooking areas. To check whether the pan base is perfectly flat, place a ruler across the base. Even if the base is only slightly distorted the base of the pan will not make good contact with the cooking area and is unsuitable.
- Dry pan bases before use to prevent damage to the hob.
- Choose the right cooking area for your pan; pan base to be of the same size as the cooking area.
- Make sure the pan is placed in the centre of the outlined cooking area.
- Make sure that the cooking areas and the pan bases are clean before use. Grit for instance from vegetable peelings will scratch and damage the hob surface. Residual cleaning material but also food residues, particularly those containing sugar, will burn into the hob surface and cause damage. We would recommend that you read our advice on cleaning and maintenance page 27 before you start using the hob.

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## Using the cooking areas

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- The hob is very durable but under certain circumstances it can break e.g. heavy or pointed objects dropping on to the surface.

**Important:** In case of breakage or cracks do not use the hob. The electrical supply to the hob must be switched off. Contact AEG Service Department as soon as possible.

**Do not use the ceramic hob as a table top.**

Do not use the ceramic hob to cook food in aluminium foil or plastic containers.

- As soon as you switch on a cooking area you will hear a faint hum caused by the radiant heating elements. This will cease after a little while.

- Certain hobs incorporate a residual heat indicator which glows to warn you that the cooking areas are still hot. When the cooking areas have cooled down the indicator light goes out.

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### *General*

The yellow pilot light (**fig. 1/I**) will glow as soon as a cooking area is switched on.

Your cooker has 2 automatic cooking areas (**fig. 1/A**) and 2 or 3 fast cooking areas depending on the model of your hob. The symbols below the control knobs indicate which cooking area is operated by the individual switch. The cooking area is switched off when the "0" on the control knob is under the dot (**fig. 1/A/B/C**) or when "0" has been pressed on the touch control. To switch on the cooking areas turn the controls clockwise; to switch off: turn controls anti-clockwise.

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### *Using the fast cooking areas*

#### **Cooking**

To bring food to the boil select setting 3, continue cooking on setting 1. Depending on the quantity of food cooked, a higher or lower setting may be used.

#### **Frying**

Select setting 3 until the fat in the frying pan is hot. Put in food and turn to setting 2. Depending on how fast the food should be fried a higher or lower setting may be selected.

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## Using the cooking areas

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You will find details of your VITRAMIC hob on pages 14—16.

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### Important

**The large areas of the dual zone cooking areas can only be switched on when the smaller areas have already been switched on.**

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### Dual zone cooking area rear/right

To switch on the small area turn the control knob clockwise to any setting required as described under "Cooking" and "Frying".

To switch on the large cooking area turn the control knob (fig. 1/B) **clockwise** past setting 3 over-coming the slight resistance in the knob. The large plate is now switched on and you can adjust the heat by turning the control (fig. 1/B) to a lower setting.



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
**To switch off the cooking area turn the control knob anti-clockwise.**

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**VITRAMIC hobs with slide switches on the small upstand at the back (see pages 14—16).**

Depending on the hob the slide switches operate the warming plate and/or the 2nd heating circuit of the large dual zone (210 mm diameter) after the small area has been switched on by turning the corresponding control knob to the setting required.

**VITRAMIC hobs with touch controls  and  for the dual zone 210 mm diam.**

To switch on the small cooking area, turn the corresponding control knob clockwise to the required setting. To switch in the large 2nd heating circuit gently press touch control  (to the right of the hob) which will light up.

To switch off the dual zone cooking area turn the control knob anticlockwise.

To switch off the 2nd heating circuit during cooking while the small area stays on gently press touch control  on the hob.

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## Using the automatic cooking areas

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The automatic cooking areas enable you to cook with the least amount of supervision. This means the cooking areas operate on an increased amount of electricity initially to heat the area, pan and contents and then switch automatically to a lower output to complete cooking at a slower rate. The chart below will give you some recommendations for use of the various settings relating to quantities for four persons. These recommended settings are guidelines only and may have to be altered depending on quantities of food cooked and type of cooking utensil used.

### How to switch on the automatic cooking area

- Place pan on the cooking area required.
- Turn control knob to the required setting, e.g. 5—7 for potatoes.
- Give the control knob a short pull to activate the initial heat boost.  
A light will glow above the control knob (fig. 1/A) top left to indicate the heat boost.

When the light goes out the cooking area has switched down to continue cooking at a slower rate.

### To switch on the cooking areas without using the automatic system

The automatic cooking areas can also be used as fast cooking areas by not pulling the control knob once it has been turned to the required setting. To bring food to the boil select setting 12, then select a setting between 3—6 for the remaining cooking time.

### To alter a setting

Switch from the wrongly selected setting to the new setting required. The heat boost is automatically adjusted to suit the new setting.

If you have pulled the control knob activating automatic cooking by mistake, simply return the switch to "0" and start again.

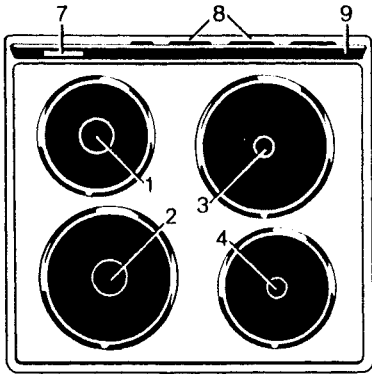
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## Guidelines for automatic cooking areas

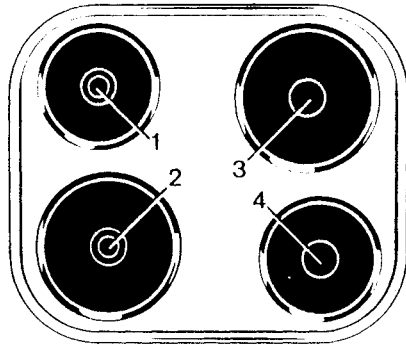
Switch settings	Suggested uses
12	Fast frying, deep fat frying, to bring large quantities of liquid to the boil
11	Deep fat frying or sealing of meat
10—11	Fast frying of meat, pancakes
9—10	Frying of meat, fish, sausages and pancakes, hamburgers
8—9	Slow frying, eggs, liver, preparing roux
5—7	Cooking larger quantities of food, stews and soups, potatoes
4—6	Boiling potatoes, soups
3—5	Steaming vegetables or fish in own juice, pot roasting
2—4	Re-heating food, cooking rice, small amounts of potatoes, vegetables, simmering
1—2	To keep food hot, to prepare egg or cream sauces. To melt butter, chocolate, gelatine
0	Residual heat, "0" position

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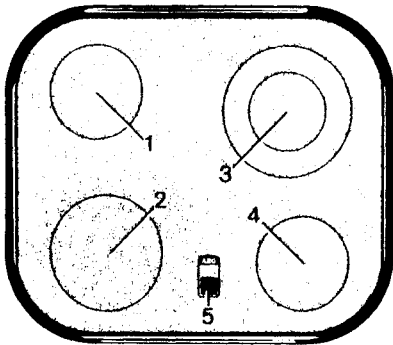
## Suitable build-in and VITRAMIC hobs



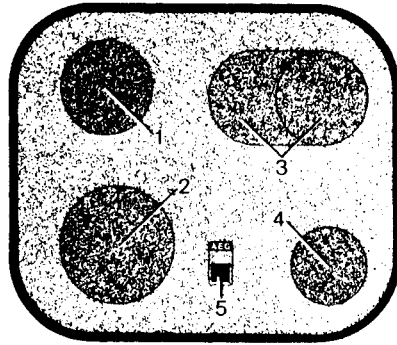
- 1 = automatic plate 145 mm diam.
- 2 = automatic plate 180 mm diam.
- 3 = fast cooking plate 180 mm diam.
- 4 = fast cooking plate 145 mm diam.
- 7 = vapour vent when oven is in use
- 8 = warm air vent
- 9 = upstand



- 1 = automatic plate 145 mm diam.
- 2 = automatic plate 180 mm diam.
- 3 = fast cooking plate 180 mm diam.
- 4 = fast cooking plate 145 mm diam.

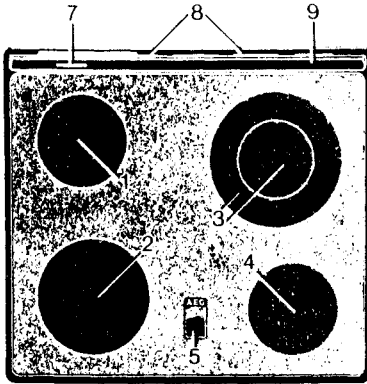


- 1 = automatic cooking area 145 mm diam.
- 2 = automatic cooking area 180 mm diam.
- 3 = dual zone cooking area 120/210 mm diam.
- 4 = cooking area 145 mm diam.
- 5 = residual heat indicator for each cooking area

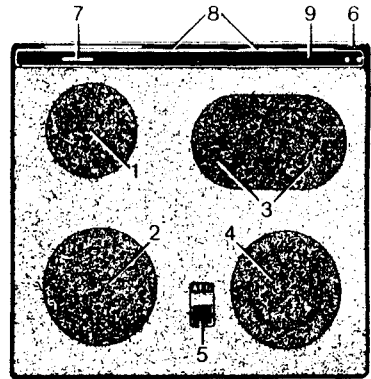


- 1 = automatic cooking area 145 mm diam.
- 2 = automatic cooking area 180 mm diam.
- 3 = dual zone, oven 250 x 145 mm diam. or cooking area 145 mm diam.
- 4 = cooking area 145 mm diam.
- 5 = residual heat indicator for each cooking area

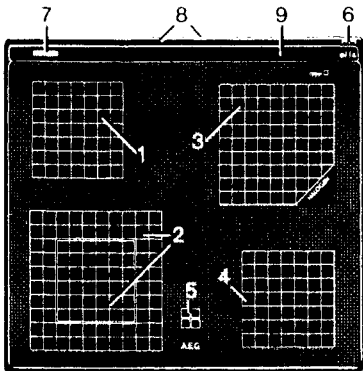
## Suitable build-in and VITRAMIC hobs



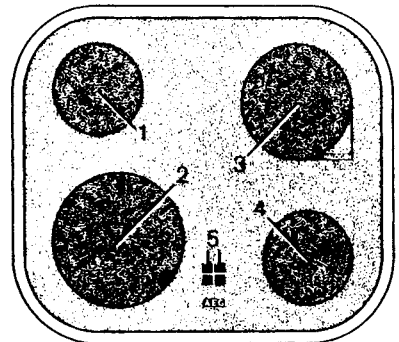
- 1 = automatic cooking area 145 mm diam.
- 2 = automatic cooking area 180 mm diam.
- 3 = dual zone cooking area 120/210 mm diam.
- 4 = cooking area 145 mm diam.
- 5 = residual heat indicator for each cooking area
- 7 = vapour vent when oven is in use
- 8 = warm air vent
- 9 = upstand



- 1 = automatic cooking area 145 mm diam.
- 2 = automatic cooking area 180 mm diam.
- 3 = dual zone, oval 250 x 145 mm diam. or cooking area 145 mm diam.
- 4 = dual zone cooking area 120/180 mm diam.
- 5 = residual heat indicator for each cooking area
- 6 = "on/off" slide switch for dual zone 180 mm diam.
- 7 = vapour vent when oven is in use
- 8 = warm air vent
- 9 = upstand

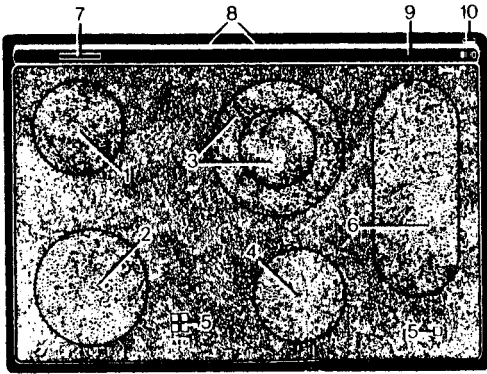


- 1 = automatic cooking area 145 mm diam.
- 2 = dual zone automatic cooking area 120/210 mm diam.
- 3 = Halogen cooking area 180 mm diam.
- 4 = cooking area 145 mm diam.
- 5 = residual heat indicator for each cooking area
- 6 = "on/off" slide switch for dual zone 210 mm diam.
- 7 = vapour vent when oven is in use
- 8 = warm air vent
- 9 = upstand

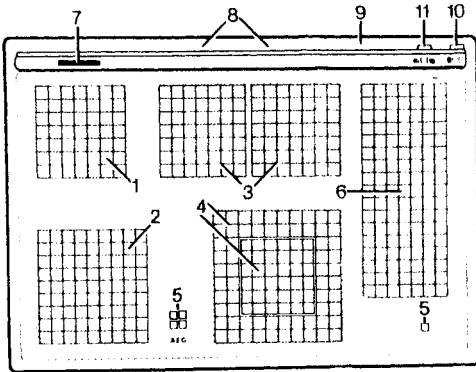


- 1 = automatic cooking area 145 mm diam.
- 2 = automatic cooking area 180 mm diam.
- 3 = Halogen cooking area 180 mm diam.
- 4 = cooking area 145 mm diam.
- 5 = residual heat indicator for each cooking area

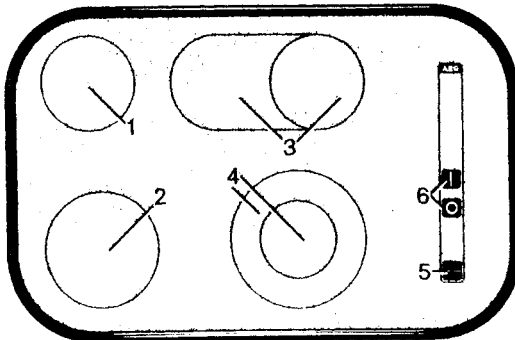
## Suitable build-in and VITRAMIC hobs



- 1 = automatic cooking area  
145 mm diam.
- 2 = automatic cooking area  
180 mm diam.
- 3 = dual zone cooking area  
120/210 mm diam.
- 4 = cooking area 145 mm diam.
- 5 = residual heat indicator for each  
cooking area
- 6 = warming area
- 7 = vapour vent when oven is in use
- 8 = warm air vent
- 9 = upstand
- 10 = "on/off" slide switch for  
warming area



- 1 = automatic cooking area  
145 mm diam.
- 2 = automatic cooking area  
180 mm diam.
- 3 = dual zone, oval 300 x 145 mm diam.
- 4 = dual zone cooking area  
120/210 mm diam.
- 5 = residual heat indicator for each  
cooking area
- 6 = warming area
- 7 = vapour vent when oven is in use
- 8 = warm air vent
- 9 = upstand
- 10 = "on/off" slide switch for  
warming area
- 11 = "on/off" slide switch for  
dual zone 210 mm diam.



- 1 = automatic cooking area  
145 mm diam.
- 2 = automatic cooking area  
180 mm diam.
- 3 = dual zone, oval 300 x 145 mm diam.
- 4 = dual zone cooking area  
120/210 mm diam.
- 5 = residual heat indicator for each  
cooking area
- 6 = "on/off" touch control for  
dual zone 210 mm diam.



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## Getting to know your oven

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### General

Your oven incorporates five cooking methods from which you can choose:

1. Ventitherm fan cooking
2. Conventional cooking
3. Traditional grilling
4. Infra-therm roasting/grilling
5. Hot air grilling

For roasting, stewing and baking choose either the fan or the conventional cooking method depending on your personal preference.

Consult your AEG recipe book for details. For batch baking and complete meal cooking choose the Ventitherm cooking method as you can cook on several levels simultaneously. This will save time and energy.

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### Important

■ **Do not place the grill/meat pan on the cooking plate to make gravy.** The direct heat will weaken the pan base resulting in warping and twisting of the pan when next used as a meat or grill pan.

**Pans which have warped or twisted due to direct heat of a cooking plate will not be exchanged free of charge.**

■ The vitreous enamel in your oven is very durable. However vitreous enamel is adversely affected by fruit acids (rhubarb, lemon etc.) and tea which will discolour and dull the enamel. The performance of the oven is not affected.

To prevent spillage of the above coming in contact with the enamel, place the cooking container on a baking sheet.

- Clean the oven after every use to prevent a build-up of soilage. **To aid cleaning of the oven a 3-piece catalytic liner set is available as an optional extra, (see page 28 "optional extras").**
  - It is quite normal for some steam or condensation to develop when cooking foods with high moisture content or large quantities of food.
  - Do not place any cooking containers on the base of the oven.
- 

### Shelf positions

#### Fig. 4

Your oven has 4 shelf positions. Consult your AEG recipe book for details.

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### Insert the fat filter

#### Fig. 5

**The fat filter is used for open roasting and grilling of any kind.** The fat filter absorbs air-borne fat preventing it from reaching the fan.

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### How to insert the fat filter

Hold the fat filter by the small handle (**fig. 5**) and insert the 2 clips into the slots in the

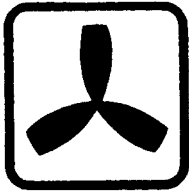
back panel over the fan. Make sure that the fat filter covers the fan opening completely.

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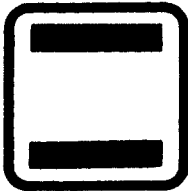
## How to select the different cooking methods

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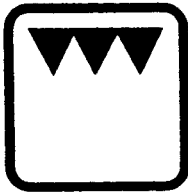
### 1. Ventitherm fan cooking

Select  on the selector switch (**fig. 1/D**) and the required temperature on the oven temperature control (**fig. 1/E**) if you want to use the oven as a Ventitherm. For detailed information on the Ventitherm cooking method consult your AEG recipe book.



### 2. Conventional electric cooking


If you want to use the oven as a conventional electric oven select  on the selector switch (**fig. 1/D**) and the required temperature on the oven temperature control (**fig. 1/E**). For further information consult your AEG recipe book.



### 3. Grilling

Your oven features an advanced grilling method, allowing you to grill with the oven door **CLOSED** — substantially reducing energy consumption.

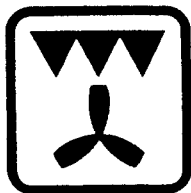
#### How to use the Grill

1. **Insert the fat filter**
2. Select the grill symbol  on the selector knob (**fig. 1/D**) and the highest setting on the variable control (**fig. 1/E**).
3. Pre-heat grill for 3—5 minutes if you wish to seal the food quickly.
4. Place the food on the **reversible wire shelf** in the enamelled pan.
5. Position the pan on the shelf position required.
6. **Close the oven door.**
7. To reduce the heat select a lower setting.
8. To use the grill pan handle slide the right pan grip onto the pan from the right (**fig. 14**) and engage the left pan grip in the same way from the left. Slide handle to the centre of the pan.

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## How to select the different cooking methods


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### 4. Infra-therm roasting/grilling

This replaces the rotisserie in your oven and is suitable for joints and poultry, weighing 1 kg (2 lb) or more.

#### Insert the fat filter

Select  on the cooking method selector (**fig. 1/D**) and the required temperature on the oven temperature control (**fig. 1/E**).

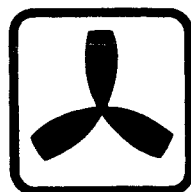
This is an excellent way of roasting meat if you prefer to let the fat and juices drip away from the joint. The Infratherm roasting method gives an all-over brown and crispy finish to the joint similar to grilling.

The joint is placed on the wire shelf and the shelf is positioned on the second or third runner from the bottom depending on the size of joint. For small joints (1½ Kg) use the third, for large joints use the second.

The enamelled pan is positioned on the first runner from the bottom and potatoes can be roasted in the pan at the same time allowing ¼—½ hours cooking time.

For cooking times and temperatures consult your AEG recipe book.


The oven door is closed during infra-therm roasting/grilling.



### 5. Hot air grilling

This method is ideal for grilling toasted snacks, chicken portions, chops, steaks, kebabs etc. without turning the food.

#### Insert the fat filter.

Select  on the cooking method selector (**fig. 1/D**) and between 200—250 °C on the oven temperature control (**fig. 1/E**).

Food is placed directly in the enamelled pan.

The baking sheets available as an optional extra are also well suited for this type of grilling if you want to grill on 2 or 3 levels simultaneously.

For easy cleaning the baking sheets can be lined with non-stick parchment.

For further details consult your AEG recipe book.

The oven door is closed during hot air grilling.

---

### To switch off the oven

Turn the cooking method selector (**fig. 1/D**) and the oven temperature control (**fig. 1/E**) anti-clockwise to the "off" position.

---

### Important

If the oven is fitted with a furniture door, only close the furniture door over the oven door **30 minutes after turning off the oven**: this will prevent heat damage to the furniture door

---

## Roasting with the Meat Thermometer

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### *General:*

The meat thermometer takes the guesswork out of roasting meat regardless of whether you use the conventional or the Ventitherm hot air method or you use Infratherm roasting/grilling.

A thermo couple is located in the tip of the meat thermometer which "senses" the temperature. When the meat thermometer is plugged into the side of the oven, the oven will work automatically until the temperature inside the meat is the same as the one you selected on the thermometer read-out.

When the internal temperature in the meat has been reached the oven switches off automatically.

**For further details on how to prepare meat and poultry for roasting, what cooking temperature to select, etc. please consult the lead-in pages to meat and poultry in your AEG recipe book.**

---

### *How to use the meat thermometer*

1. Insert the tip of the meat thermometer (**fig. 6/1**) into the centre of the thickest part of the meat. Position meat pan in the oven.
2. Insert the meat thermometer plug (**fig. 6/2**) firmly into the socket on the inside of the oven (**fig. 7/arrow**) pushing the socket cover to one side.
3. Select the required internal temperature on the electronic clock (**see page 24**) by pressing button **4** and turning knob **5** to for example 85°C, this figure appears on the read-out of the clock **6** on the right. Below the temperature read-out symbol "▼" (**7**) lights up and remains on for the entire cooking time indicating "**meat thermometer in operation**".
4. Set the cooking method selector (**fig. 1/D**) and the oven temperature selector (**fig. 1/E**) according to the roasting charts for meat or poultry in the AEG recipe book.
5. The read-out **6** on the electronic clock shows the internal temperature of your meat.
6. To check what internal temperature you have selected press button **4** on the electronic clock.
7. The approximate cooking times are given in the roasting charts for meat and poultry in the AEG recipe book.

At the end of the cooking time:

1. When the selected internal temperature has been reached you can hear an audible signal which will switch off automatically after approximately 3 minutes.
2. To switch off the audible signal manually press button **4**.
3. The oven temperature switches off automatically.
4. Return cooking method selector (**fig. 1/D**) and temperature selector (**fig. 1/E**) to the "off" position.
5. If you do not return the controls to the "off" position both the interior light and the heating elements will come on in the oven when you unplug the meat thermometer.

---

## Roasting with the Meat Thermometer

---

### *Temperature Guide*

MEAT	INTERNAL TEMPERATURE SELECTION
<i>Beef</i> rare medium well done meat loaf	45—50 °C 60—65 °C 75—80 °C 75—80 °C
<i>Pork</i>	30—85 °C
<i>Veal</i>	80—85 °C
<i>Lamb</i> well cooked pink	80 °C 70—75 °F
<i>Game</i>	75—80 °C
<i>Poultry</i> except goose	80—85 °C 85—90 °C

---

## Defrosting with Ventitherm

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### Containers

Use ovenproof containers covered with a lid or foil.

---

### Shelf position

Use 2nd from bottom and place containers either in the enamelled pan or on a wire shelf.

---

### Temperatures and Times

Ready-made meals are thawed and heated through on 200 °C.


Ready-to-cook frozen foods are thawed and cooked between 170—200 °C depending on the type of food.

Times depend on the type of food to be thawed and the temperature selected.

The values given in the chart are guidelines only and may have to be adjusted accordingly.

---

### To switch on the oven

Turn the cooking method selector (**fig. 1/D**) to symbol  and the oven temperature control (**fig. 1/E**) to the required temperature.

---

Food	Temperature °C	Time hours/mins.	
Ready-made meals (1—4 portions)	200	0.40—0.50	thawing and heating ready to serve
Small cakes without cream fillings or toppings (in foil)	200	0.15—0.20	ready to serve
Large cakes without cream fillings or topping (in foil)	200	0.30—0.45	ready to serve
Un sliced bread in foil (approx. 450 g/1 lb)	200	0.15 + 0.30 at room temperature	ready to serve
Bread rolls	200	0.15 + 0.30 at room temperature	ready to serve
Fruit, e.g. 300 g strawberries, raspberries (in covered container)	200	0.15 + 0.15 at room temperature	ready to serve
Ready-to-cook foods (e.g. pizza, pies)	200	0.45—1.00	ready to serve
Uncooked joints (e.g. 1½ kg)	180—200	2.00—3.00 depending on type of meat	thawed and cooked

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## Preserving with Ventitherm

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### *Important*

Use only bottling jars with rubber seals and glass lids.

Do not use jars with screw tops, bayonet clips or tins. For best results hygienic handling and good quality fresh foods are essential.

Up to six 1—1½ litre jars can be placed in the oven.

---

### *Shelf position*


Slide the enamelled pan onto the 2nd runner from the bottom and place jars, leaving a space between each, onto it.

The jars should be of the same size and should be filled with the same amount and contents. Make sure that the tops are firmly clipped to the jars. Stand a cup of hot water in the pan to maintain the necessary moisture in the oven.

Close the oven door.

---

### *To switch on the oven*

Select symbol  on the cooking method selector (**fig. 1/D**) and 160°C on the oven temperature control (**fig. 1/E**).

---

### *Fruit*

Watch the contents of the jars until bubbles form in the first jar (approx. 35—45 minutes for 1 litre jars, approx. 45—60 minutes for 1½ litre jars).

Switch off the oven and leave the jars in the closed oven for a further 30 minutes.

For soft fruit, e.g. strawberries, allow only 15 minutes.

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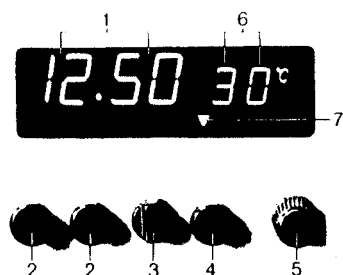
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## Getting to know the electronic clock

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The 24-hour electronic clock features a minute minder and automatic STOP and START/STOP facilities which can be used for the two automatic cooking areas and the oven either individually or together at the same time.

Before selecting an automatic STOP or START/STOP on the clock, the oven and/or cooking areas have to be switched on.



The times are set by pressing the relevant button 2 while at the same time turning control knob 5.

While you are making your selection the display 1 gives you a constant read-out of your selection.

After you have made your selection the display reverts to the time of day.

---

### What the symbols mean

#### Push buttons with symbols 2 and 4



To set the cooking time  
(duration)



To set the cooking end






Internal temperature selection  
for meat

#### Symbols on change-over switch 3

The change-over switch is used:

To switch from manual operation to time controlled cooking:

Switch position for **manual**




operation:    





Switch position for

**time controlled cooking:**    


#### Symbols on display 1

The indicator symbols "▼" enable you to check your selections:

▼ = Automatic indicator flashes:  
   
 = you can make your selections for time controlled cooking

▼ = Time controlled cooking selected:  
   
 = red triangle is illuminated

▼ = Indicator symbol 7 is illuminated when one of the buttons is pressed and time is being selected and for as long as time controlled cooking is in progress.

Display 6 is illuminated when the meat thermometer is being plugged into the oven, an internal temperature is selected and for as long as roasting with the meat thermometer is in progress. When you press button 4 the selected internal meat temperature will be displayed.

---

### To correct or cancel an entry

The time or temperature selected can be altered at any time by pressing the relevant buttons and turning control knob 5.

To cancel an automatic STOP or a selection with a delayed START simply return the cooking Duration to 0.00.



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## How to use the electronic clock

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### *To re-set the clock*



After a power cut the display flashes "00.00" and the cooker cannot be used until the time of day has been set on the clock. How to do this see page 7 "Before using the cooker for the first time".


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### *How to use the minute minder*


The minute minder can only be used when the cooker is not on time controlled — automatic cooking.

#### *The minute minder is set as follows:*

1. Leave change-over switch on **manual** operation.
2. Press button  . The display will show "00.00" and symbol "▼".
3. At the same time turn control knob 5 until the required time is shown on the display (e.g. 5 minutes). Release button  . The display will revert to the time of day and symbol "▼" will be illuminated on display 1.

When the selected time has elapsed symbol "▼" will go out and you will hear an audible signal which will switch off automatically after approx. 3 minutes. To switch this off manually press buttons  .

#### *To check on remaining time:*

Press button  . The remaining time is shown on the display. Release the button and the display reverts to the time of day.

---

## How to select automatic STOP and START/STOP



---

### *General*

The oven and/or automatic cooking areas can be programmed to switch "off" or "on and off" automatically.

You can select a cooking Duration of 1 minute to 5 hours and 59 minutes within a 23 hour and 59 minute period.

### *To select an automatic STOP*

1. Switch on the oven and/or automatic cooking areas.
2. **Set the change-over switch 3 to time controlled cooking.**  
The automatic indicator "▼" starts to flash.
3. **Select Duration.**  
Press button  at the same time turning control knob 5 to select the required cooking time. Release button  . The display reverts to the time of day. The indicator symbols "▼" are illuminated.

---

## How to use the electronic clock

---

### *To select an automatic START/STOP*

1. Switch on the oven and/or automatic cooking areas.
2. **Set the change-over switch 3 to time controlled cooking.**  
The automatic indicator "▼" begins to flash.
3. **Select Duration.**  
Press button **[D]** at the same time turning control knob 5 to set the required cooking time. Release button **[D]** and the display reverts to the time of day. The indicator symbol "▼" above **[D]** is illuminated.
4. **Select Cooking End**  
Press button **[E]** and the display will show the cooking end. The indicator symbol "▼" is illuminated.

### **Example**

It is 9.00 hours. You have selected a cooking time of 45 minutes. If you press button **[E]** the display will show 9.45. You can now alter the cooking end by turning control knob 5 to any time you wish the food to be ready (e.g. 12.00 hours). As soon as the required cooking end appears on the display release button **[E]** and the display reverts to the time of day. Symbols above **[D]** and **[E]** are illuminated. According to our example the oven and/or automatic cooking areas would switch on at 11.15 and switch off at 12.00 hours.

---

### *To check remaining Cooking Duration*

During time controlled cooking you can check the remaining cooking time by pressing button **[D]**. The display will show you the remaining cooking time.

---

### *To check the Cooking End*

By pressing button **[E]** the display will show you the time the oven and/or automatic cooking areas are going to switch off.

---

### *Switch off*

At the end of the elapsed duration the oven and/or automatic cooking areas will switch off automatically and you can hear an audible signal which will switch off after approx. 3 minutes. To switch the signal off manually, press any of the buttons. The indicator symbols for **[D]** and **[E]** go out.

### **Important**

After time-controlled cooking return the cooker control knobs to the "off" position and set the change-over switch to the hand symbol. The automatic indicator stops flashing and the cooker is ready for manual use.

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# Cleaning and maintenance

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## General

Always switch off the cooking areas and the oven and let them cool down before cleaning. Never use abrasive cleaners or scouring powders, bleach and stain removers.

**Never place aluminium foil over the cooking areas.**

---

## Vitramic Hob

Ceramic surfaces require regular care and cleaning although they are easier to clean than your "old cooking areas".

To keep your hob in good condition, please follow the instructions below:

1. For normal to heavy soilage, clean the hob after **each** use with a clean damp cloth or kitchen roll and the AEG cleaner "Stahl-fix". Rub over the hob well and rinse thoroughly with a clean damp cloth or kitchen roll.  
Polish only with a soft clean cloth.

2. After heavy use of the hob clean as above (1) and use the AEG Cleaner/Conditioner "Cera-fix" or "Collo-profi" daily. For normal use of the hob this should be conditioned at least once a week to ensure the long lasting and good looks of the hob.

Put 3 to 7 drops onto a cold hob surface. Rub and clean with soft kitchen roll and polish off all residue with a clean, damp soft kitchen roll. Polish with a dry clean cloth. This cleaner/conditioner can also be used for light soilage on the hob surface as described above. The above cleaners are available from the AEG Spare Parts department.

Soften boiled over food by leaving a damp cloth on the deposits, then remove deposits carefully using a glass scraper.

3. Mineral deposits present in hard water and food may cause discolouration in the form of grey, blue or mother of pearl stains which appear to be in the surface. Clean such discolourations while the cooking area is still warm (not hot). Use "Stahl-fix" as under point (1) and "Cera-fix" or "Collo-profi" as under point (2).

## Warning

**DO NOT** scatter sugar or allow sugar solutions (jam, jelly etc.) to settle on the hob surface, as permanent damage may occur. If sugar or sugar solutions are accidentally spilled, **remove immediately** — while still hot, with a razor blade, in a patent holder (no detergent!). To clean the hob proceed as under (1).

**DO NOT** allow plastic materials to melt on the surface. Should this happen, proceed as for sugar above.

**DO NOT** use abrasive cleaners or scouring pads.

**DO NOT** slide pans across the surface as this may eventually lead to scratching, making cleaning of the hob more difficult and may even result in permanent stains.

**DO NOT** use the hob as a chopping board as this may scratch the surface.

**DO NOT** use oven cleaners or mix household detergents as they may have an adverse effect on the hob surfaces.

**Recommended Cleaners** "Stahl-fix" for normal or heavy soilage, "Cera-fix" or "Collo-profi" for light soilage and conditioning. These are available from AEG Spare Parts department, "Stahl-fix" E-No. 022 300 702, "Collo-profi", "Collo-profi" set consisting of "Collo-profi" glass scraper and polishing cloth E-No. 661 908 626, and "Cera-fix" 022 300 703.

A razor blade in a patent holder held at an angle of 30° can be used to remove stubborn soilage. This is also available from Spare Parts department — E-No. 298 001 273.

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## Cleaning and maintenance

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### *Cleaning hobs with solid plates*

Enamelled and stainless steel surfaces are best taken care of with a cream cleaner, e.g. "Jif".

Do not use abrasive cleaning agents or scouring powders.

The solid plates should be cleaned with a cream cleaner or fine scouring powder for stubborn stains.

Dry the plates thoroughly after cleaning and apply "Platten-fix" (available from AEG Spares department), to keep plates in good condition.

---

### *Cleaning of the oven*

Before cleaning switch off the oven and allow it to cool down. For best results the oven should be cleaned after each use as food deposits will dry or bake on when the oven is used again.

Never use an abrasive such as wire wool, or scouring powder. The following can be used depending on the degree of soilage:

1. A damp cloth and mild detergent.
2. Cream cleaners such as "Jif" and a cloth or nylon scourer such as "Scotchbrite".

3. Oven cleaners such as "Ovenpad" or "Kleenoff". Do follow the manufacturers instructions on the cleaning materials you use carefully. For cleaning of painted surfaces, glass, plastic and catalytic liners use mild detergent only.

The following parts can be removed for cleaning: oven door, shelf supports, rear panel, grill element, fan, fat filter.

---

### *Removing the oven door for cleaning*


For thorough cleaning the oven door should be removed. Proceed as follows:

1. Open the door and unlock safety catches on both sides of the door. Using a coin (**fig. 8**) give the locks holding the catches a quarter turn (90 degrees) in clockwise direction.
2. Close the door approximately halfway to the stop position.

3. Press the door slightly forward and lift off (**fig. 9**). **Do not lift door by the handle.**
  4. To replace the door, reverse this sequence. Remember to lock the safety catches by returning them to their original position (quarter turn anti-clockwise).
- 

### *Oven interior light*

During cleaning, the oven interior can be illuminated. To switch on the oven light turn

the cooking method selector (**fig. 1/D**) to the symbol 

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### *Cleaning the fat filter*

The fat filter should be cleaned after **every** use. To remove filter, hold it by the handle and lift upwards. Place the fat filter in a saucepan, add approx. 2 tbsp. of automatic washing powder or dishwasher powder and cover filter with water. Bring to the boil and

leave to soak for approx. 30 mins or longer depending on the degree of soiling. Rinse filter in clear water and dry. For light soilage wash in a 65°C dishwasher programme. See page 17 for details on how to insert the fat filter.

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## Cleaning and maintenance

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### *Removing the rear panel*

Remove the screws and push the panel up to unhook and remove. To replace the rear panel hook it on to the brackets at the top first (**fig. 10/arrows**) and then replace the screws.

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### *Removing the fan*

Remove the nut (**fig. 11**) by turning it **clockwise** and remove the fan.

Clean the fan with hot soapy water.

Replace the fan and fasten the nut by turning it anti-clockwise.

---

### *Removing the shelf supports*

The shelf supports (**fig. 12**) can be removed for cleaning. They are hooked into the side of the oven. Pull the shelf supports, at the bottom, slightly away from the side of the

oven and unhook first the front then the back of the shelf support. Re-assemble in reverse order.

---

### *Catalytic liner set to help keep the oven cleaner*

An optional catalytic set is available consisting of two side panels and one rear panel which replaces the existing one.

To fit the two side panels remove the metal shelf supports and hook these supports into the catalytic panels (left and right) as follows:

**Hang the rear hook into the hole at the bottom of the catalytic side panel and the front hook into the hole at the top of the panel.** Hold both parts (**fig. 13**) at an angle to the side of the oven and fit rear hook first and then the front one. Lower down the two parts. Reverse this sequence to remove the shelf supports and catalytic side panels.

The 4 metal fasteners supplied are not required.

These liners help to keep the oven cleaner as they clean themselves to a great extent during roasting and baking at temperatures above 200°C.

As cleaning may be improved by exposure to a higher temperature it may be necessary to run the oven at 250°C for 1 or 2 hours per week. Before carrying out such a heat cycle remove all oven equipment and make sure that you have cleaned the unlined surfaces to prevent any soil from baking on.

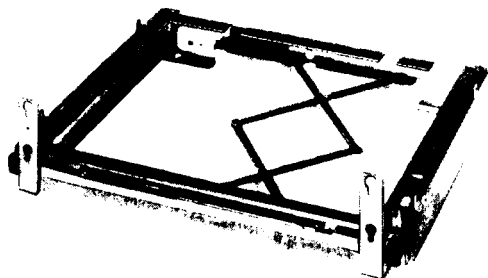
For isolated stubborn stains use a soft brush and very hot soapy water. Never use abrasive cleaners or scouring powders.

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## Optional extras

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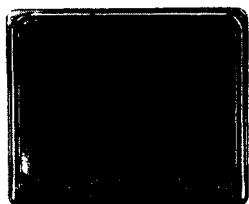


**Integrating kit  
EL 9**

This kit is required if you want to fit a furniture door over your oven door.

**Part No.: 611 899 651**

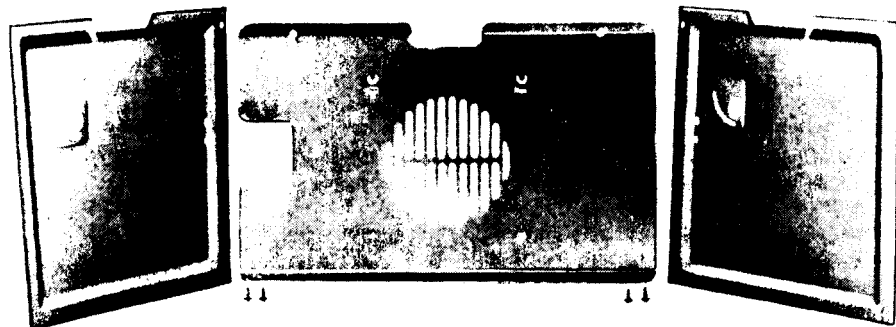
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**Baking sheet**

**E-No. 611 899 193**

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**Catalytic Panel Set**

**E-No. 611 899 190**

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## If you think your cooker is not working properly


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### The indicator lights do not work

#### The oven does not heat up

- Check whether the operating sequence has been fully carried out.
- Check whether the fuses in the fuse box are in good working order.
- Have you set the temperature after having selected the cooking method?
- Perhaps the panelled door has not been pushed completely into the flush mounting element.

### The oven or the automatic cooking areas do not work

- Did you forget to turn the change over button of the automatic timer back to the manual symbol  after time controlled cooking? See also page 25 and 26.

### The oven or the automatic cooking areas do not accept any selection you wish to make.

- Check whether 00:00 are flashing on the clock display. In this case set the time of day on the clock (see page 6).
- The audible signal on the clock does not switch off?

- The clock display is not illuminated but the pilot light is on?
- Wrong figures appear on the clock display?
- Did you make a mistake in your selections or was the electrical supply shut off for a short time?
- Switch off the electrical supply to the cooker, wait 30 seconds and switch on again.
- Set the clock to the time of day (see page 7).

### The oven interior light has failed

1. Disconnect the fuses in the fuse box.
2. Turn protective cover for the oven light on oven roof anti-clockwise.
3. Replace bulb (40 W heat-resistant to 300 °C). Bulbs are not covered by warranty and are not free of charge.

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## Important

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- **Please make sure that you are not able to rectify the fault yourself prior to calling a service engineer in connection with one of the aforementioned problems, as the cost involved will have to be passed on even during the warranty period.**
- Therefore, follow the instructions in this booklet and the information contained in the lead-in pages and the recipes in our cookery guide carefully.
- We are continually working on new developments and we ask for your understanding that we reserve the right to change specifications concerning technical aspects, colours and design without prior notice.

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## Service

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Should you be unable to locate the cause of a problem in spite of the above check-list please contact your AEG service department quoting the E- and F-number which you will find on the label on the right of the oven frame. For easy reference transfer the numbers to the back of this booklet.

These numbers enable the service department to prepare as far as possible any spare parts required to rectify the fault on first call. This may save you money.

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This appliance complies with the Radio Interference requirements of EEC Directive 76/889 and 82/499 EEC.

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When calling our service department please quote the following numbers:

E-no.: .....

F-no.: .....

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